

Mâcon-Chaintré

"Alcyomée" 2023

Vineyard and History

Plots totaling 1.48 ha located at the lower part of the village of Chaintré, with moderately deep clay-limestone soils.
A generous soil that gives these plots, with an average age of 40 years, wines that are both round and fresh.
These lands are very sensitive to frost but easy to work.

Winemaking and Aging

Mechanical harvest on 09/12/2023

Both alcoholic and malolactic fermentations happen naturally.
Aging is done in stainless steel tanks for 5 to 12 months depending on the needs.
Number of bottles produced: around 13,000

Technical Characteristics

Degré = 12.7 %vol (12.5 indiqués sur l'étiquette)
Sucres résiduels = 0.54 g/l
Acidité totale = 3.68 g/l H_2SO_4 Acidité volatile = 0,28 g/l H_2SO_4
SO_2 libre = 23 mg/l SO_2 total = 108 mg/l

Tasting
Bright pale gold color, the nose is rich with peach aromas. The palate is full and very lively with a fresh attack and notes of sweet fruits.

Food and wine pairings
Very "easy to drink" because it's well balanced; this wine will be perfect as an aperitif or with salads and seafood.